



सत्यमेव जयते
Embassy of India
Jakarta

1 - 7 Nov 2020

INDIA'S LATEST NEWS



परिवार में अनुकूल दृष्टि भवानी प्रदान करता है
Indian Embassy, Home away from Home

NEWS HIGHLIGHT

- IISc and Indian Oil R&D sign MoU for hydrogen generation technology;
- Mansar Lake Project in Jammu to attract 20 lakh (200 million) tourists every year: Jitendra Singh;
- MP's Panna Tiger Reserve now a UNESCO Biosphere Reserve;
- India adds more muscle to its armed forces, successfully test fires advanced version of Pinaka rocket;
- Cabinet approves Rs 18.1 Billion Investment Proposal of 210 MW Luhri Stage-I Hydro Power Project.

MISSION'S ACTIVITIES



YEARS OF
CELEBRATING
THE MAHATMA



IISc and Indian Oil R&D sign MoU for hydrogen generation technology

Indian Institute of Science (IISc) and the Research and Development Centre of Indian Oil Corporation Limited will work jointly to develop and demonstrate biomass gasification-based hydrogen generation technology for producing fuel cell-grade hydrogen at an affordable price. Hydrogen generated from this demonstration plant will be used to power fuel cell buses as part of a bigger project being conceived by Indian Oil towards ushering in the country's hydrogen economy.

Source: Indian Institute of Science (IISc)

Mansar Lake Project in Jammu to attract 20 lakh (200 million) tourists every year: Jitendra Singh

Union minister Jitendra Singh inaugurated the Mansar Lake Project in Jammu which he said will attract 20 lakh (200 million) tourists every year once completed. Speaking after the e-foundation stone laying ceremony of the Comprehensive Mansar Lake Rejuvenation/Development Plan, Singh said that the number of national projects initiated in the region in over last six years are more than the number of such projects initiated in the earlier seven decades. The Mansar Rejuvenation Plan will lead to employment generation of about 1.15 crore (11.5 million) man-days and will generate an income of more than Rs 800 crore (8 billion) per year.

Source: OutlookIndia

MP's Panna Tiger Reserve now a UNESCO Biosphere Reserve

Panna National Park in Madhya Pradesh has been declared a UNESCO Biosphere Reserve. This popular tourist spot has now been included in the global network of biospheres. Union Minister of Environment, Forests and Climate Change, Prakash Javadekar shared this good news on Twitter, and appreciated the efforts that helped the reserve attain the status, and also praised their work on tiger conservation. He also added that the recent development will help the reserve in exploring new measures that can help in the conservation of wildlife and sustainability. UNESCO's recognition mentioned Panna Tiger Reserve as a critical tiger habitat. It stated that the area has undergone substantial ecosystem restoration in the buffer zone.

Source: Times of India

India adds more muscle to its armed forces, successfully test fires advanced version of Pinaka rocket

In a major boost for the armed forces, India successfully test fired the extended range of Pinaka rocket from Integrated Test Range (ITR) Chandipur off the coast of Odisha. It successfully achieved a range beyond 45 km. A total of six rockets were launched in quick succession that hit the target and the tests met complete mission objectives. The development of Enhanced Pinaka system was taken up to achieve longer range performance compared to an earlier design with a reduced length. The rocket has been developed by Defence Research and Development Organisation (DRDO) and was flight tested on November 4. India test fired SANT missile just a day after a successful test of the naval version of BrahMos supersonic cruise missile.

Source: DNA India

Cabinet approves Rs 18.1 Billion Investment Proposal of 210 MW Luhri Stage-I Hydro Power Project

The Cabinet Committee on Economic Affairs chaired by Prime Minister Shri Narendra Modi has approved the investment of Rs.18.1 Billion for 210 MW Luhri Stage-I Hydro Electric Project located on river Satluj which is situated in Shimla & Kullu districts of Himachal Pradesh. This project will generate 758.20 million units of electricity annually. This project is being implemented by Satluj Jal Vidyut Nigam Limited (SJVN) on Build-Own-Operate-Maintain (BOOM) basis with active support from Government of India and State Government. The MoU of this project was signed with the Govt. of Himachal Pradesh during Rising Himachal, Global Investor Meet, which was inaugurated by Prime Minister, Shri Narendra Modi on 7th November 2019.

Source: PIB



Mission's Activities





FLAVOR'S OF INDIA MURG BEMISAL

Recipe Servings: 2

Prep Time: 15 mins

Cook Time: 30 mins

Total Cook Time: 45 mins

Difficulty Level: Medium

Ingredients of Murg Bemisal:

- 160 Gram Chicken breast
- 15 Gram Cheese
- 2 Gram Green chilli
- 2 Gram Ginger
- To taste Salt
- 2 Gram Whole jeera
- 5 Gram Garlic
- 100 Gram Onion
- 60 Gram Tomato paste
- 15 Gram Desi ghee
- 15 Gram Cashew paste
- 2 Gram Turmeric powder
- 2 Gram Red chilli powder
- 2 Gram Yellow chilli powder
- 2 Gram Jeera powder
- 1 Gram Kasoori methi
- 2 Gram Garam masala
- 10 Ml Cooking oil

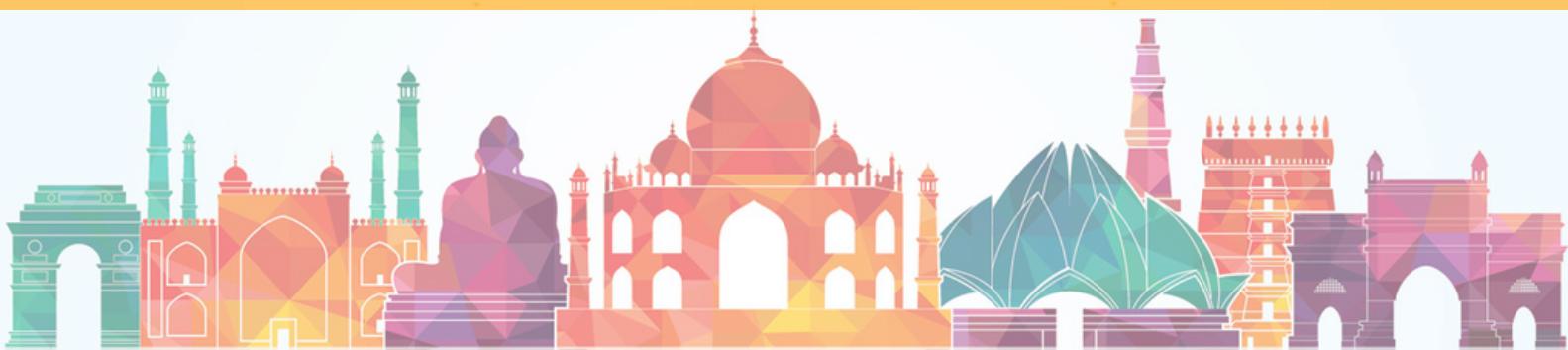
How to Make Murg Bemisal:

- Clean the chicken breast and flatten it with a hammer;
- Stuff it with cheese and chicken mince. Roll it;
- Marinate with curd and Indian spices. Grill in the tandoor;
- Take a pan, add oil, whole jeera, garlic and sauté for 2 minutes;
- Add the chopped onion, haldi powder, tomato paste, cashew paste. Cook till it start to lose the oil;
- Add the Indian spices, desi ghee, butter and cream;
- In a clay pot place the tandoor cooked chicken roll and top it with the gravy;
- Garnish with grated cheese

About Murg Bemisal:

A delicious chicken recipe full of aromatic flavours. Flattened chicken breast stuffed with cheese and minced chicken, cooked in tandoor with Indian spices and herbs. A special recipe from the kitchen of Indian Bistro as part of their Clay Pot festival, where the meal is slow cooked and served in a clay pot. A healthier and cleaner method to cook food.

Source: [food.ndtv](http://food.ndtv.com)



KERALA - HILLS (2)



Devikulam Hills: Devikulam is a wonderful picnic spot located 8 kilometres away from Munnar. Its velvet lawns and vast range of exotic flora and fauna have made it a must visit spot for all who are in the vicinity. The nearby Sita Devi Lake is frequented by visitors throughout the year. Its pristine waters and picturesque surroundings make it a beautiful location to unwind. This area is also perfect for trout fishing.

Getting there:

Nearest railway station: Aluva, about 112 km

Nearest airport: Cochin International Airport, via Aluva-Munnar Rd, about 111 km

Source: <https://www.keralatourism.org/>





Neelimala Viewpoint: Drives to Wayanad are full of many memorable vantage points that offer one mesmerising views of the valley below. The Neelimala viewpoint is easily among the upper echelon in the district. Here, one gets a pristine view of the great Meenmutti Waterfalls, causing people to throng to this destination in large numbers. The trek up to the viewpoint is just as beautiful as the destination itself. You are surrounded by plants and flowers of all varieties and hues along, with the refreshing aroma of coffee giving you company the entire way. Small birds chirp merrily and urge you to the summit. Soon the setting changes and the mighty Western Ghats appear at their finest. The clouds seem closer and the valley appears to extend indefinitely from this point. From the mist covered slopes to the massive boulders in interesting formations around you, you get to choose whichever slice of nature you wish to explore. This area is today a popular picnic spot. The aura of exclusivity and wonder surrounding the place is the perfect reason to make the trek. The white waters of Meenmutti crash into the ground with a deep roar that serenades every single visitor. It is a delightful feeling, as nature exists here in its purest form. A visit to Wayanad is incomplete without soaking in this magnificent sight.

Getting there:

Nearest railway station: Kozhikode, about 80 km from Vaduvanchal

Nearest airport: Calicut International Airport, about 95 km from Vaduvanchal.

Source: <https://www.keralatourism.org/>



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Feedback/Suggestions:

We welcome suggestions/feedback of our readers on e-bulletin. Kindly send your views to us on info.india.jakarta@gmail.com